

# Seasonal Lunch Course

February 2026

## Starter

Pureed scallops soup with miso espuma and hosta leaves (wild vegetables)

## Sashimi

Assortment of three seasonal fresh fish with garnish

## Soup

*Dashi* soup with an *Otafuku*-shaped pen shell, deep-fried rice, *uguisuna* (Japanese mustard spinach), and yuzu citrus

## Main Dish

Ozaki beef steak from *Miyazaki* Prefecture  
steamed lily root purée, *kinome* leaf buds, and asparagus  
served with miso *damari* and beef tallow sauce

## Rice

*Sasanishiki* rice from *Naruko*, *Miyagi* Prefecture  
cooked in an earthenware pot

Please choose your preference:

\*Plain white rice

\* Rice cooked with seasonal ingredients (additional charge applies)

## Miso Soup

Miso soup of “*GINZA KUKI Tokusen Zen red koji*”  
with *aosa* seaweed, mizuna, and *Kujo* leek

**Sweet**

Miso ice cream

*Matcha* flavored miso castella

Strawberries



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